

*Cited Reference 1*

*Re: Japanese Patent Application 2004-500596*

**HARD SUGARCOATED PRODUCT AND METHOD FOR PRODUCING THE SAME**

Publication number: JP2002017266 (A)

Also published as:

Publication date: 2002-01-22

☐ JP4153145 (B2)

Inventor(s): KOSEKI HIROAKI; SATOMI MEGUMI

Applicant(s): TOWA CHEMICAL IND

Classification:

- International: A23G3/50; A23G3/00; A23G4/00; A61K9/36; A61K47/26;  
A61K47/36; A23G3/34; A23G3/00; A23G4/00; A61K9/30;  
A61K47/26; A61K47/36; (IPC1-7): A23G3/00; A23G3/30;  
A61K9/36; A61K47/26; A61K47/36

- European:

Application number: JP20000207233 20000707

Priority number(s): JP20000207233 20000707

**Abstract of JP 2002017266 (A)**

PROBLEM TO BE SOLVED: To obtain a hard sugarcoated product having a sugarcoated layer with maltitol as the main component and unconventionally high hardness and crunchiness. SOLUTION: This product is obtained by including >=10.0 but <25.0 wt.% of a branched dextrin and/or its reduced product, and >=75.0 but <90.0 wt.% of maltitol as the amount of solids in the sugarcoated layer.

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